CONSUMER TIME

F.A.O. AND FOOD PRESERVATION

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1. SOUND: CASH REGISTER RINGS TWICE...MONEY IN TILL

2. JOHN: It's CONSUMER TIME!

3. SOUND: CASH REGISTER...CLOSE DRAWER

4. ANNCR: During the next fifteen minutes, the National Broadcasting Company, and its affiliated independent stations make their facilities available for the presentation of CONSUMER TIME by the U. S. Department of Agriculture.

5. SOUND: MURMUR OF VOICES...HOLD UNDER

6. WOMEN: (VIENNESE ACCENT) Let me through...let me through, please ....I think it is my husband.

7. SOUND: OUT

8. MAN: (TIRED MONOTONOUS VOICE) Hello Anna.

9. WOMAN: Oh my dear...you are hurt? What is it? There is no blood.

10. MAN: I merely fainted, Anna...in front of my own house...in the middle of the afternoon I fainted. Isn't that a stupid thing for a man to do?

11. WOMAN: Hush...do not get excited. Come...sit on the stairs. There...you feel better now?

12. MAN: Yes....I am all right. Do not worry about me.

13. WOMAN: You're hungry, Max. That's the trouble.

14. MAN: I had my breakfast....I had my lunch.

15. WOMAN: Yes, yes...but the food isn't nourishing enough. That's why we're all tired always...and cold...and we have no strength.

16. MAN: Well...at least we're not starving.

17. MUSIC: VIENNESE WALTZ STRAIN IN A MINOR KEY

18. JOHN: And that, Mrs. Freyman, is an example of the undernourishme that stalks Europe today...and probably the same scene is being repeated in other countries all over the world.

19. FREYMAN: Being undernourished isn't as bad as starving, Johnny.

20. JOHN: No it isn't. But it's hard for undernourished people to go about their business normally...let alone rebuild their war-devastated countries.

21. FREYMAN: Yes...and so many of the deficiency diseases go hand in hanc with not enough food...like rickets...and pellagra...and anemia.

22. JOHN: Mmm hmm. People in other countries today are eating at wha the nutritionists call "emergency levels". And all you can say for "emergency levels" is that they're better than starving.

23. FREYMAN: Does there always have to be hunger in the world, Johnny?

24. JOHN: That's exactly the question that was discussed at the rece conference in Copenhagen...called by the F.A.O., the Food and Agriculture Organization of the United Nations.

25. FREYMAN: And what did they decide?

26. JOHN: All the nations at the conference decided that the world does not have to tolerate hunger.

27. FREYMAN: Well of course we don't !

28. JOHN: And the F.A.O. recommended a long-term international food program....Some kind of a world food board to improve nutrition and protect farm prices on a world wide scale.

29. FREYMAN: Johnny, isn't it true that even before the war, some people were suffering from "hidden hunger"? They got enough to eat...but not enough of the right kinds of food.

30. JOHN: Yes, it is true. Before the war about half the people in the world were seriously undernourished and probably there are many, many more now.

31. FREYMAN: Including people here in our own country too.

32. JOHN: F.A.O.'s job is to help stamp out hidden hunger...by providing information and advice...so that every human being gets enough of the right foods.

33. FREYMAN: But meanwhile people all over the world are still undernourished.

34. JOHN: And they'll be suffering from malnutrition for some time to come.

35. FREYMAN: Johnny, it's pathetic to think of people on semi-starvation diets at a time when we are enjoying a record harvest season.

36. JOHN: Well, Mrs. Freyman, I think it points up how important it is this year to make sure that every bit of our harvest is used and not wasted...especially home garden crops.

37. FREYMAN: Mmm hmm...home gardens have produced a tremendous amount of food this year, haven't they, Johnny?

38. JOHN: Yes indeed...and all that food is going to come in mighty handy this winter. First aid for the family budget, I call it.

39. FREYMAN: I agree with you, Johnny. And as I've said before, I'm going to can all I possibly can.

40. JOHN: Good idea. Canning centers are really busy now. Let's mako a quick spot check around the country and see how people are taking care of the late garden crops.

41. WOMAN: In Vine Grove, Kentucky, our war-born community cannery is still going full swing. In fact...it's growing. The people of Vine Grove are counting on food preservation as insurance for better health and good eating this winter.

42. MAN: In New York State, we've got community canning centers in some mighty unusual places....One is in the laundry behind a City Home for the Aged. Another is in an automobile service garage. One's in the judging pavilion at the State Institute for Agriculture. Folks in this State really want to put up food for the winter.

43. WOMAN: Families come from fifty miles away to bring their victory garden food to the San Jose, California, Community Cannery.

44. MAN: Just across the bay from San Francisco, in Berkeley, a Community Canning Center runs day and night, from May to November.

45. WOMAN: This is the first year families in Newberry, Florida, have enjoyed the services of a community canning plant. We've already put up about eighteen thousand cans of food for home use this winter.

46. JOHN: So you see Mrs. Freyman, people are really going to town canning food.

47. FREYMAN: And what about the people who have deep freezers or frozen food lockers? I bet they're making like busy little squirrels putting food away for the winter, Johnny.

48. JOHN: And how they are. There are literally billions of quarts of food being preserved in these ways by American homemakers. But more still can be done.

49. FREYMAN: You mean we should eat more of the fresh fruits and vegetables that are especially plentiful now?

50. JOHN: Well...sure...that's the obvious thing to do. But I was thinking of storing some of the fresh fruits and vegetables "as is".

51. FREYMAN: Which ones would you store, Johnny, and where and how and for how long and....

52. JOHN: (INTERRUPTS) Hold on...one question at a time.

53. FREYMAN: Okay...where could I store fresh fruits and vegetables?

54. JOHN: In your cellar...if it's damp and well-ventilated. Or you can keep any kind of fall fruits or vegetables on the back porch or in the garage...until freezing weather arrives.

55. FREYMAN: Tomatoes too? They're so perishable.

56. JOHN: Well, you have to watch them closely...to make sure there isn't any decay. Same goes for grapes, plums, pears, and the apples that ripen early.

57. FREYMAN: But I can keep other fruits and vegetables longer, can't I, if I keep them in the cellar?

58. JOHN: Mmm hmm...especially if you have a large closet in the cellar with good ventilation. That makes a swell storage bin for fruits and vegetables.

59. FREYMAN: Now, just which fruits and vegetables are you talking about, Johnny?

60. JOHN: Potatoes...parsnips...turnips...beets...let's see....

61. FREYMAN: How about carrots?

62. JOHN: Yep, carrots...and then the late apples and the winter varieties of pears. They all need cool, damp storage.

63. FREYMAN: Cool and damp...okay.

64. JOHN: But you want it only moderately cool and dry for pumpkins, squash and sweet potatoes.

65. FREYMAN: Well what happens when we start the furnace going? I don't want to find all my potatoes roasted at once.

66. JOHN: You've got to make sure the storage room is as far away from the furnace as possible...and it should be well sealed from the rest of the basement.

67. FREYMAN: Well how can it be ventilated if it's sealed off?

68. JOHN: Now you're being difficult.

69. FREYMAN: No I'm not. I'm just trying to be logical.

70. JOHN: The answer is a window in the storage room.

71. FREYMAN: Oh, that solves everything.

72. JOHN: And you use the window to control the temperature too... open it on cool nights. Close it during warm days. Catch?

73. FREYMAN: I catch.

74. JOHN: Oh...and another thing about those windows...they should be darkened to keep out the light. That's especially important to keep potatoes from turning green.

75. FREYMAN: I bet I could use my old blackout curtains to darken those windows.

76. JOHN: Speaking of the windows, there's another point to remember about the circulation of air in the store room. The containers of food should be set a few inches off the floor...so the air can circulate around them.

77. FREYMAN: Well, Johnny, I think this storage business is a wonderful idea for victory gardeners, who have more vegetables and fruit than they can use right now.

78. JOHN: Well what about people who want to buy potatoes in larger quantities...or say,ap ples. Sometimes you can save some money that way, you know.

79. FREYMAN: I did know that...but I didn't know I could store them in the basement. I'm going to rush right home this afternoon and see what kind of a store room I can rig up.

80. JOHN: Well if you are, then my advise to you is....

81. FREYMAN: Yes, Mr. Anthony?

82. JOHN: My advise is to listen to some of the problems other people had in storing foods at home,

83. SOUND: BANGING GAVEL

84. JOHN: The case of Mrs. Nine Hundred Ninety-Nine.

85. MAN: We will hear the case.

86. WOMAN: (MONOTONE) Mr. Atnhony, my problem is that this year I worked very hard to fix up a storage place in the basement of my house...and my husband kept telling me what a good thing it was to do and how it would save us money...so I worked hard and fixed up this place.

87. MAN: And what is your problem?

88. WOMAN: My problem is that after I got everything ready in the basement...I went out shopping and bought lots of cabbage and turnips because these are nourishing and they are inexpensive and I bought them and stored them in the basement and I worked hard.

89. MAN: And didn't your husband appreciate it?

90. WOMAN: No...he didn't appreciate it. He is very mad. He says the whole house smells of cabbage and turnips...and he says he doesn't like cabbage and turnips that much.

91. MAN: Well my advice to you is if you love your husband....

92. WOMAN: I love my husband.

93. MAN: My advice to you is to store other vegetables in the cella to show your husband you are thrifty. But if you want your husband to stay, the cabbage and turnips will have to go.

94. SOUND: GAVEL

95. FREYMAN: (LAUGHING) So, Johnny...that's one of the things not to do when you store fruits and vegetables at home.

96. JOHN: That's right, Mrs. Freyman. Cabbage and turnips...have the peculiar tendency to...ah...shall we say...penetrate the house.

97. FREYMAN: I'll have to remember that. Now do you have any more tips for me on storing?

98. JOHN: Well there is a cautien that everybody should observe this year. And that's to take very good care to avoid spoilage.

99. FREYMAN: So the food won't be wasted?

100. JOHN: Right. So make sure you don't store any fruit or vegetables that shows any sign of injury or decay. That's probably the most important thing to remember, Mrs. Freyman

101. FREYMAN: Well, I'll be sure to inspect everything very carefully.

102. JOHN: You'd better, because once decay gets into a bin of food, it won't take long before the whole lot is spoiled.

103. FREYMAN: Any more "don'ts I have to remember?

104. JOHN: Yes, don't store apples or celery in the same place with cabbage or potatoes or other root vegetables.

105. FREYMAN: Oh...so apples and celery are fussy about the company they keep?

106. JOHN: Very...they'll absorb the odors of the other stronger vegetables...and they'll get an unpleasant taste.

107. FREYMAN: (SIGHS) Johnny....I thought this business of home storage of fruits and vegetables was easy...but there are a lot of things to remember. I bet our listeners have lots of questions about home storage too like....:

108. WOMAN: How can I tell if my cellar is suitable for storing fruits and vegetables?

109. MAN: I'd like to build an outdoor storage cellar. How do I go about it?

110. FREYMAN: Is it a good idea to wax vegetables before you store them at home?

111. MAN: I've heard about making a home storage pit by covering a barrel with straw and earth. What's the story on this?

112. WOMAN: If I can't store cabbage in the cellar...where can I store it?

113. MAN: How long can I store grapes?

114. WOMAN: How long can I store pears?

115. FREYMAN: Apples?

116. MAN: Peaches?

117. WOMAN: Plums?

118. MUSIC: BRIDGE

119. FREYMAN: Well, Johnny? Can you answer all those questions about home storage of fruits and vegetables?

120. JOHN: Uh...no...not personally. But I have a booklet here that can do the trick.

121. FREYMAN: "Home Storage of Vegetables and Fruits" by the U. S. Department of Agriculture". So...this is where you got all your information.

122. JOHN: Mmmm hmm. And it's a dandy. Answers all the questions... and some we didn't even mention.

123. FREYMAN: Lots of pictures and diagrams too.

124. JOHN: And see this last page? It has a handy summary of all the correct ways to store anything that's storeable.

125. FREYMAN: It tells the best place to store each vegetable and fruit... and for how long.

126. JOHN: It also gives the correct temperature and tells you how much humidity is needed.

127. FREYMAN: This booklet is free to our listeners, isn't it, Johnny?

128. JOHN: Sure is...and here's Holly Wright to tell you how to get a copy before we introduce our special guest who has an important message for us.

129. WRIGHT: Friends, for your free copy of the booklet "Home Storage of Vegetables and Fruits" by the U. S. Department of Agricultur simply send a postal card to CONSUMER TIME, Washington 25, D. C. Be sure to include your name, address, and the name of the station to which you are listening. Our address again is CONSUMER TIME, Washington 25, D. C.

130. MUSIC: BRIDGE

131. FREYMAN: And now I'd like all our listeners to meet Mrs. Nicholson.

JOHN: Well thank you very much, Mrs. Nicholson for being with us today. And now Mrs. Freyman, what's on CONSUMER TIME next week?

FREYMAN: Next week, Johnny....FREEDOM FROM FIRE...a dramatized story of how carelessness is reponsible for most of our fires.

JOHN: Well, we'll be just in time for National Fire Prevention Wee

FREYMAN: Mmm hmm...and we're going to have some fire prevention tips on using gasoline in the home, dust explosions, fuses...and neglect of electrical equipment.

JOHN: So be with us next Saturday for another edition of

SOUND: CASH REGISTER

ANNCR: CONSUMER TIME!

SOUND: CASH REGISTER ... CLOSE DRAWER

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